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**Canned Fruits and Vegetables: DRAFT FOR
COMMENTS**

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Canned Fruits and Vegetables (GB11671) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute GB11671-1989 Hygienic Standard for Canned Fruits and Vegetables and GB13099-1991 Hygienic Standard for Canned Tomatoes.

BEGIN TRANSLATION

Items noted in the translation of GB11671 Hygienic Standard for Canned Fruits and Vegetables

- The structure of the original standard has been modified. Food additive use and the hygienic requirements for production and processing, packaging, labeling, storage, and transportation have been added.
- In accordance with Codex Stan 13-1981 Standard for Canned Tomatoes, the standard for tin has been modified from less than or equal to 200 mg/kg to less than or equal to 250 mg/kg and the standard for copper has been cancelled.

Organizations that drafted this Standard include: The Institute of Food Hygiene Supervision and Inspection of the Ministry of Public Health, the Liaoning Hygienic Supervision Office, and the Beijing Disease Prevention and Control Center.

Individuals that drafted this Standard include: Zhang Ying, Bai Jingyu, Zhang Linxia, Yang Chuanhe, Wang Xutai, Liang Jin and Zhang Zheng.

GB11671-XXXX Hygienic Standard for Canned Fruits and Vegetables

1. Scope

This standard specifies the requirements for canned fruits and vegetables, the hygienic requirements and inspection methods for food additives and for the production and processing of canned fruits and vegetables. This standard applies to canned fruits (including fruit marmalades), vegetables (except mushrooms), and tomatoes that are processed, vacuum treated, sealed, heated for sterilization and cooled. (The canned foods are packed in glass bottles, metal cans or in other soft packing form).

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB2760 Hygienic Standard for Food Additive Use
GB/T 4789.32 Microbiological Testing for Food Hygiene and Inspection of Grains, Fruits and Vegetables.
GB/T 5009.11 Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12 Determination of Lead in Food
GB/T 5009.16 Determination of Tin in Foods
GB7718 National Standard of Food Labels
GB 8950 Hygiene Specifications of General Use Food Enterprises
ZHX 70004 Organoleptic Inspection of Canned Foods

3. Definitions

The following definitions apply to this Standard.

3.1. Sealing

Sealing food containers so microorganisms are prevented from entering.

3.2. Stout tin

The phenomenon in cans that distend at one end or both ends due to microorganism activity or chemical reactions that produce gas and formed pressure within the cans.

3.3. Leakage

The phenomenon in cans that are defective or damaged due to denting or the wall of the can is corroded and pierced, so that, microorganisms can enter into the cans.

3.4. Commercially Disinfected

Canned food that after proper disinfection does not allow pathogens to exist or non-pathogenic microbes to proliferate under normal temperature conditions.

4. Requirements

4.1. Raw Material Requirements

Shall conform to the corresponding standards and regulations.

4.2. Organoleptic Requirements

The container should be sealed tightly without any leakage and without any expansion phenomenon. There should be no rust and corrosion on the outside surface of the container. The coating in the inside wall is not peeled off. The color, smell and the taste of the food in the can should be in normal condition. The soup is clear or slightly clear. Tomato juice should be in a fine and smooth condition.

4.3. Physical and Chemical Requirements

Shall conform to the requirements in Table 1.

Table 1. Physical and Chemical Requirements

| Item | Requirement |
|--|-------------|
| Tin (Sn), mg/kg = | 250 |
| Total Arsenic (counted as As), mg/kg = | 0.5 |
| Lead (Pb), mg/kg = | 1.0 |

4.4. Microbial Requirements

Canned food shall be commercially disinfected. The mold count of canned tomatoes should be = 50 % vision field.

5. Food Additives

5.1. Shall conform to the relevant standards and regulations.

5.2. Variety and dosage for food additive use shall conform to regulations in GB2760.

6. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB8950.

7. Packaging

The packaging container and materials shall conform to the relevant hygienic standard and regulations.

8. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718.

9. Storage and Transportation

9.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

9.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

10. Testing Methods

10.1. Sensory Testing

Shall be determined according to methods stipulated in ZBX70004.

10.2. Physical Testing

10.2.1. Lead

Determined according to methods stipulated in GB/T5009.12.

10.2.2. Total Arsenic

Determined according to methods stipulated in GB/T5009.11.

10.2.3. Tin

Determined according to methods stipulated in GB/T5009.16.

10.3. Microorganism Testing

Shall be determined according to methods stipulated in GB/T4789.32.

END TRANSLATION